

EXPORT REQUIREMENTS FOR FRENCH POLYNESIA (TAHITI)

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. Fresh/frozen red meat and poultry
2. Further-processed red meat and poultry products

B. Ineligible Product

1. Meat and Poultry imported into the United States from third countries *

LABELING REQUIREMENTS

A. Perishable Products

1. An expiration date must appear on the carton.
2. For chilled, vacuum-packaged meat of ruminants to qualify for a ten-week storage period, the date of slaughter must be shown on the carton, along with the statement: "Maximum period during which the product may be stored at a temperature of between -1 degree Centigrade and 0 degree Centigrade is ten weeks from the date stamped on the carton."*

B. All Other Products - Dates of optimal use must appear on the carton.

C. Labeling may be in French ,Tahitian, or English.

D. All products must:

1. Bear a "use by" date, and
2. Quantities must be expressed in litre or kilogram weight.

CERTIFICATION REQUIREMENTS

A. Fresh/frozen meat and meat products and poultry and poultry products - Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness

1. Products must be identified as "frozen" or "chilled" in the "Remarks" section of FSIS Form 9060-5.
2. Slaughter and production dates are required in the "Remarks" section of FSIS Form 9060-5.
5. Maximum shelf life requirements for storage temperature/species combinations are as follows:

- 6 days for chilled poultry meat
- 3 weeks for other chilled meat (10 weeks for chilled beef under specific conditions, see "Handling and Storage" and "Labeling" requirements.)*
- 6 months for frozen ground beef
- 10 months for frozen pork, horse and game meat
- 12 months for frozen beef and poultry meat

B. Special statements for red meat products

1. For all red meat products, the following statement must appear in the "Remarks" Section of the FSIS Form 9060-5:

"This product originated from a country which has been free from Foot and Mouth disease, rinderpest and contagious bovine pleuropneumonia during the last twelve months."

2. For chilled vacuum-packed meat of ruminants certified for export to French Polynesia must display the date of slaughter on boxes and the following text, which is also required on boxes, must be typed in the "Remarks" section of the FSIS Form 9060-5 or on USDA letterhead:

"Maximum period during which the product may be stored at a temperature of between -1 degree Centigrade and 0 degree Centigrade is ten weeks from the date stamped on the carton."

3. For frozen pork and pork products and equine and equine products, the following is required to be typed in the "Remarks" section of FSIS 9060-5 or on FSIS letterhead:

"The meat was derived from carcasses that were tested for trichinae using pooled digestion methodology and found negative or were treated to destroy trichinae according to one of the methods in 9CFR 318.10 of U.S. regulations."

C. Special statements for poultry and poultry products - the following statement must be typed in the "Remarks" section of FSIS Form 9060- 5 or on USDA letterhead:

*"The state of origin is free from Newcastle disease. The United States is free of highly pathogenic avian influenza" **

HANDLING/STORAGE REQUIREMENTS

A. Chilled vacuum packed meat must be transported in a refrigerated container loaded at the point of production in order to qualify for the ten-week storage period. Products of this type which are shipped in the baggage compartment of aircraft do not meet the conditions imposed under the new regulations and shall continue to be governed by the provisions of former regulations (with their maximum storage period remaining at three weeks).

OTHER REQUIREMENTS

It is recommended that meat arrive in French Polynesia within four weeks from date of shipment in order to decrease the possibility of refused entry.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to Tahiti.